

Pacific

Compact bread maker



Users guide

Model number: PB 001

Pacific

Congratulations

You are now the proud owner of a Pacific compact bread maker. It has been designed and produced to the highest standards and will give you years of reliable service. We recommend that before you use your new bread maker, you should read this manual carefully to make sure you know how best to use it.

Notes on your breadmaker

1. The use of accessories or attachments not supplied or recommended by the manufacturer may cause damage to the breadmaker.
2. The Breadmaker will become hot during use. Do not touch the hot surfaces and supervise others accordingly. Always use oven gloves.
3. Do not place on a hob or burner.
4. Keep the unit at least 10cm away from walls or other objects when it is in use
5. Use the Breadmaker on a flat, solid surface. Do not place it near naked flames or direct sources of heat, or on a soft surface (such as a carpet). Avoid placing it where it may fall or be knocked over during use.
6. After baking, wait for the Breadmaker to cool down before touching or cleaning the bread pan or internal components and surfaces.
7. Never use scouring pads or metal utensils in the bread pan. These will scratch and damage the non-stick surface.

8. Do not place anything on the lid and avoid covering the steam vent during the kneading and baking cycles.
9. Do not open the lid or remove the bread pan during operation.

CAUTION

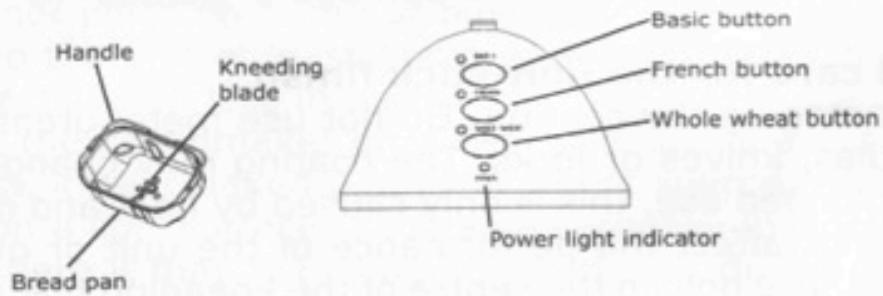
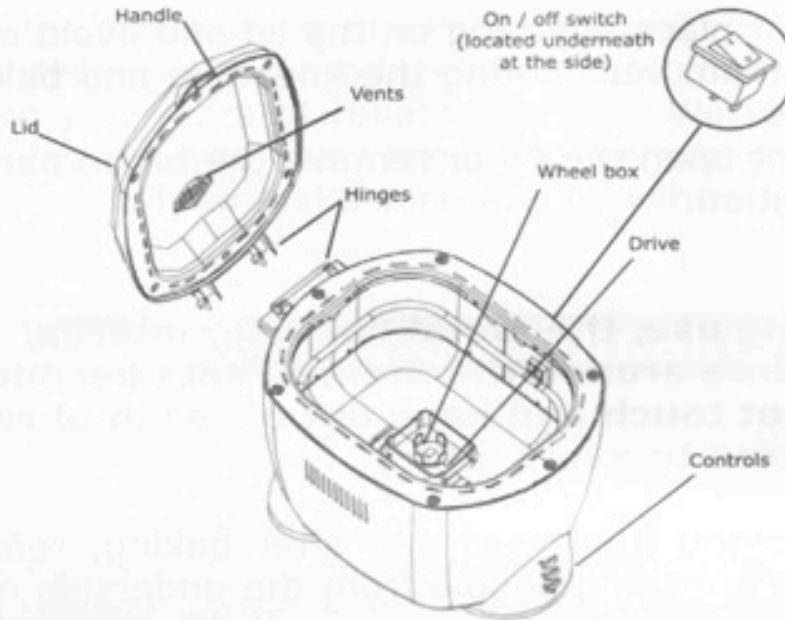
During use, the metal housing, internal parts and the area around the Steam Vents become HOT. Do not touch and keep out of reach of children to avoid injury.

When removing the bread pan after baking, remember to remove the kneading paddle from the underside of the loaf. If it is stuck in the bread, use a non-metal utensil to gently remove it, taking care not to damage or scratch it.

Special care for the non-stick finish

Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks. The coating may change colour after prolonged use, this is only caused by heat and moisture and will not affect the performance of the unit or quality of the bread. The hole in the centre of the kneading blade should be cleaned, then add a drop of cooking oil and replace it on the spindle in the baking pan. This will prevent sticking of the blade. Keep all air vents and openings clean of residues and dust.

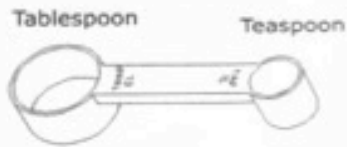
Names and parts of your bread maker



Measuring cup



Measuring spoon



About bread makers

Like most kitchen appliances, your bread maker is a labour-saving device. The main benefit is that all the kneading, rising and baking is carried out within a space-saving, self-contained unit. Your SCHNEIDER bread maker will easily produce superb loaves time and again as long as you follow the instructions and understand a few basic principles. The machine cannot think for you. It cannot tell you that you have forgotten an ingredient or that you've used the wrong ingredients. The most important part of the bread-making process is choosing ingredients wisely. Just follow this simple rule: best ingredients - best results, poor ingredients - poor results.

How to use your breadmaker

Before you first use the breadmaker

1. Unpack the Breadmaker. Be careful not to discard any packaging material until all parts and accessories have been found.
2. Carefully wipe the bread pan and kneading blade with a damp cloth to remove any dust that may have accumulated. Dry with a soft towel or cloth.
3. Wash the accessories in warm soapy water. Dry with a soft towel or cloth.
4. The Breadmaker is now ready for use.

Making bread

1. Open the lid and remove the bread pan.
 2. Position the kneading blade onto the shaft inside the bread pan. Match the flat side of the shaft to the flat part of the hole in the kneading blade. Make sure the kneading blade is placed securely on the shaft.
 3. Add the ingredients into the bread pan. For best results, add all liquid ingredients first, then all the dry ingredients. Yeast is always added last into the centre of the ingredients.
 4. Insert the bread pan in the breadmaker, apply pressure to the pan to make sure it snaps tightly into the retaining bracket.
 5. Close the lid and plug in the breadmaker. Switch the power on / off switch to the on position (1), the power lamp will illuminate.
 6. Press the appropriate menu button (basic, French or whole wheat), the corresponding lamp will light up to indicate the cycle has begun.
 7. When the baking time is completed, the "keep warm" setting will automatically continue to keep the bread warm for 60 minutes, the corresponding lamp flashes and the beeper sounds 5 times.
 8. After the 60 minutes, the keep warm cycle ends, the indicator lights will go out and the beeper sounds 12 times.
 9. The cycle can be stopped at any time. After baking is complete, press the corresponding menu button for 2 seconds to reset the bread maker. At this point, the beeper sounds once and the indicator light goes out.
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When the bread has finished baking

Always wear oven gloves to remove the bread pan from the machine.

Remove the loaf by turning the bread pan upside down and shaking gently, checking to see that the kneading paddle has been removed. If it is stuck inside the bread, use a non-metal utensil to gently remove it, taking care not to damage or scratch the kneading paddle.

Cycle times

Cycle	Basic (Minutes)	French (Minutes)	Whole wheat (Minutes)
Knead	15	15	20
Rise	20	25	35
Bake	40	50	45
Total cycle times	75	90	100
Keep warm	60	60	60

Recipes

Basic (to make a 1.5lb loaf)

Water: 260ml
Sugar: 2 tablespoons
Salt: 1 teaspoon
Yeast: 4 teaspoons
Oil: 2 tablespoons
Milk powder: 2 tablespoons
Flour: 3 cups

French (ingredients to make a 1.5lb loaf)

Water: 260ml
Sugar: 2 tablespoons
Flour: 3 cups
Oil: 2 tablespoons
Salt: 1 teaspoon
Yeast: 3 1/2 teaspoons

Whole wheat (ingredients to make a 1.5lb loaf)

Water: 270ml	Salt: 1 teaspoon
Oil: 3 tablespoons	Sugar: 2 tablespoons
Milk: 3 tablespoons	Flour: 1 cup
Whole wheat flour: 2 cups	Yeast: 4 teaspoons

Troubleshooting

The bread collapses

- The dough may have been too moist. Reduce the recipe liquid by 1/8 of a cup. If you used tinned fruit, you may not have drained it properly.
- Leaving the bread in the bread pan while it cools can cause moisture released in the baking process to soak back into the bread.
- The flour may be too coarse. Try using finer flour.

The inside of the bread is too moist

- The dough may have been too moist (see above).
- The flour may be too heavy. This can happen with rye, bran and wholemeal flours. Reduce the amount of heavy flour and replace it with white flour.

The bread has swollen too much

- You may have used too much yeast - use less
- Too much sugar can cause the yeast to work too fast, and the bread to rise too much. Use less sugar
- If you add sweet and sugary ingredients such as dried fruit, honey or molasses, reduce the amount of sugar to compensate.
- You might try reducing the recipe liquid by half a cup, as this will slow the action of the yeast.
Use coarser flour, as less yeast is needed with fine flour than with the same type of flour ground coarsely.

Cleaning and maintenance

- After baking, unplug the Breadmaker and allow the main body to cool down completely before cleaning.
- **IMPORTANT:** Do not immerse or splash either the body or lid with water or other liquid. This may cause damage and increase the risk of electric shock.
- Wipe the outside of the lid and outer body with a damp cloth or sponge. Dry with a clean soft cloth.
- Residue from the steam vapour which escapes during baking may stain lid's inner surface and vents brown. It has no detrimental affect to the breadmaker or quality of the baked loaf. Simply wipe this away with a hot soapy cloth or sponge after every use or whenever it appears.
- Use a damp cloth or sponge to wipe the interior surfaces and components.
- Clean the kneading blade with warm water, soap should not be necessary. Avoid scratching the non-stick surface. Dry it thoroughly before placing it back in the bread pan.
- Do not wash the bread pan, measuring cup, spoon or kneading blades in a dishwasher.
- Do not soak the bread pan for long periods as this could affect the operation of the drive shaft.
- If the kneading blade becomes stuck in the bread pan, pour hot water over it and allow to soak for 30 minutes. This will help to remove it more easily.
- Be sure the appliance is completely cooled before storing away.
- When cleaning, do not use paint thinner, benzine, steel wool pads, or polishing powder.

Connecting to the mains supply

Check that the voltage marked on the product is the same as your supply voltage.

This product is fitted with a 13-amp plug that meets British Standard BS1363. If this plug is not suitable or it needs to be replaced, please remember the following.

Warning: This appliance must be earthed.

Important: The wires in the mains lead are coloured in line with the following code.

Green and Yellow – Earth

Blue – Neutral

Brown - Live

As the colours of the wires in the mains lead of this appliance may not be the same as the coloured markings identifying the terminals in your plug, continue as follows.

The green and yellow wire is the earth wire and must be connected to the terminal which is marked with the letter 'E' or the earth symbol \oplus , or is coloured green or green and yellow.

The blue wire is the neutral wire and must be connected to the terminal marked with the letter 'N' or coloured black.

The brown wire is the live wire and must be connected to the terminal marked with the letter 'L' or coloured red.

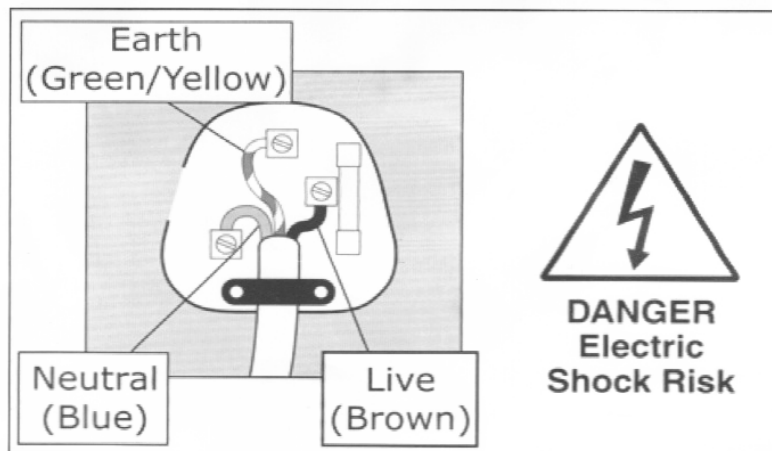
Always make sure that the plug cord grip is fastened correctly.

Non-rewirable mains plug

If your appliance is supplied with a non-rewirable plug fitted to the mains lead, you will find that it already includes a fuse.

The size of the fuse is shown either on the bottom of the plug or on the fuse carrier. If the fuse needs replacing, you must use a 13amp ASTA-approved (that meets BS1362) one. If you lose the fuse cover, you must not use the plug until you get a replacement fuse cover from an electrical supplier.

If you need to remove the plug, cut it from the mains lead and throw it away immediately. Never try to re-use this plug or put it into a socket outlet as there is a very great risk of an electric shock.



Specifications

Voltage: AC 230V ~ 50Hz
Power: 680 W

Important

For expert advice, please
phone the ASDA helpline on

0845 300 7775



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M33 7WF

Revision1

